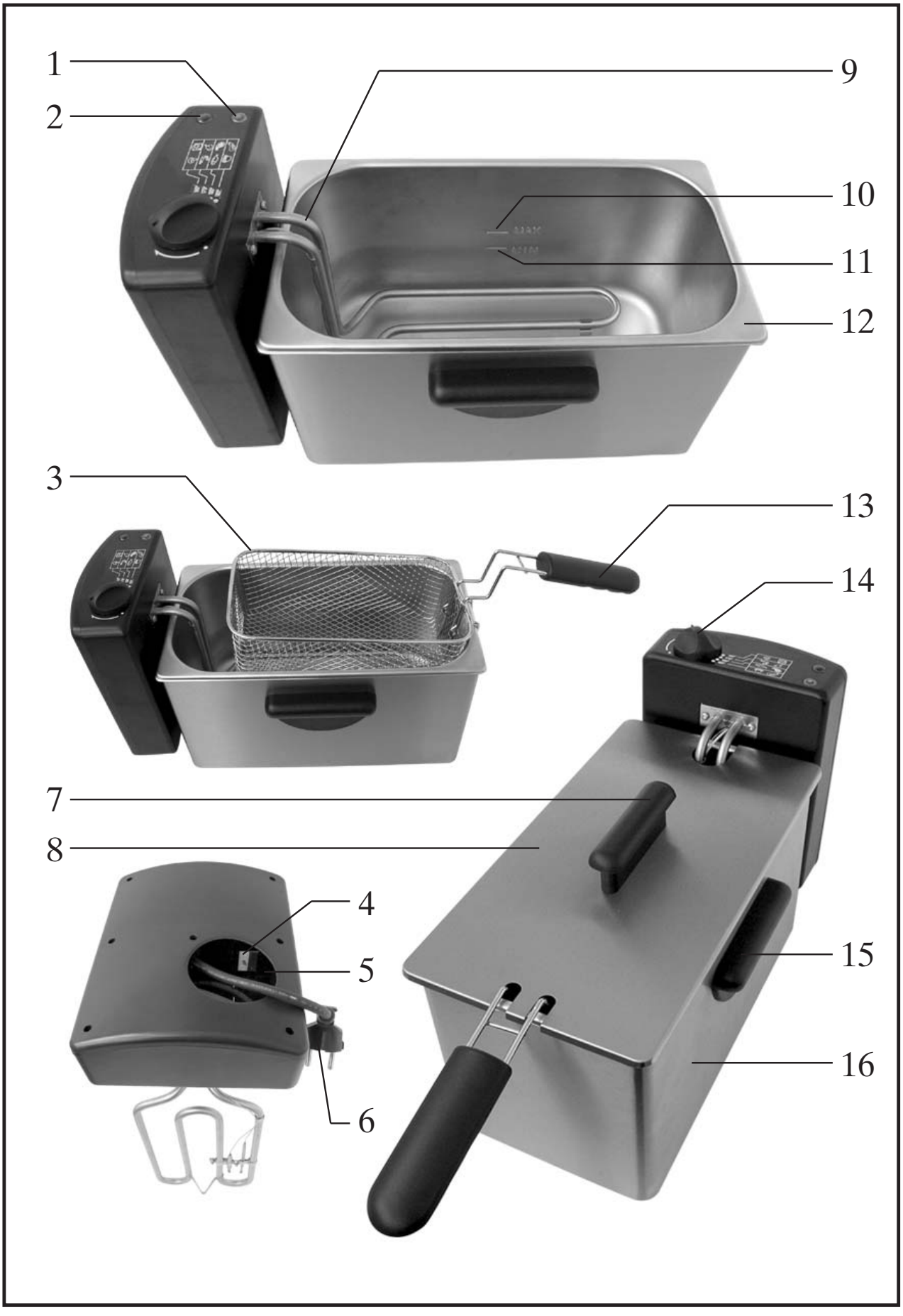
1
2
9
10
11
12
3
13
14
7
8
4
5
6
15
16

GB

Deep Fryer

Connection to the mains supply
The appliance should only be connected to an earthed socket installed in accordance with the regulations.
Make sure that the supply voltage corresponds with the voltage marked on the rating label. This product complies with all binding CE labelling directives.

Familiarisation
1. Green indicator lamp
2. Red indicator lamp
3. Frying basket
4. Red safety cut-out reset lever
5. Power cord storage compartment
6. Power cord with plug
7. Lid handle
8. Dust lid (removable)
9. Heating element (removable)
10. Maximum fill level mark
11. Minimum fill level mark
12. Frying container (removable)
13. Basket handle
14. Temperature control knob
15. Main grip handles
16. Housing

Important safety instructions
- **Do not let the deep fryer heat up without oil/fat.**
- Do not leave the deep fryer unattended while in use.
- Before the appliance is used, the main body as well as any attachment fitted should be checked thoroughly for any defects. Should the appliance, for instance, have been dropped onto a hard surface, it must no longer be used: even invisible damage may have adverse effects on the operational safety of the appliance.
- This appliance is not intended for use by any person (including children) with reduced physical, sensory or mental capabilities, or lacking experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- Children are not aware of the dangers that may occur when operating electrical appliances. Therefore keep such appliances away from children.
- Always place the appliance on a heat-resistant work surface impervious to splashes and stains with sufficient surrounding space. Do not place the appliance underneath any wall-cupboards or hanging objects, nor directly against a wall or in a corner.
- **Do not melt solidified fat in an empty fryer**: the heating element will not be fully submerged and may therefore overheat, possibly causing the fat to ignite at contact.
- Oil/fat that has been used many times before may ignite when overheated. If this occurs, remove the plug from the wall socket and place the lid on the appliance in order to smother the flames. **Never pour water into hot or burning oil/fat.**
- Never carry or move the appliance when it is hot, e.g. during or immediately after use (because of the danger of tripping). Exercise extreme caution: hot oil/fat can cause severe burns.
- **Caution**: some parts of the appliance become hot during operation, and dangerously hot steam may be emitted from the lid.
- Do not touch hot oil/fat with your fingers.
- Do not insert any plastic cutlery into the hot oil/fat. Do not pour hot oil/fat into plastic containers.
- Do not connect the appliance to the power supply without the frying container inserted. Do not, under any circumstances, connect the heating element to the power supply when it has been removed from the unit.
- Do not allow the power cord to hang

free; the cord must be kept well away from hot parts of the appliance.

- **Always switch off and remove the plug from the wall socket after use, as well as**
  - **in cases of any malfunction and,**
  - **during cleaning.**
- When removing the plug from the wall socket, never pull on the power cord; always grip the plug itself. Do not let the power cord hang free.
- No responsibility can be/will be accepted if damage results from improper use, or if these instructions are not complied with.
- This appliance is intended for domestic use only and not for commercial applications.
- In order to comply with safety regulations and to avoid hazards, repairs of electrical appliances must be carried out by qualified personnel. If repairs are needed, please send the appliance to one of our customer service departments. The address can be found in the appendix to this manual.

Thermal safety cut-out

Should the oil/fat level fall below the safe level for operation, the integral thermal safety cut-out will be activated and the heating element is switched off. If this occurs, allow sufficient time for the appliance to cool down, then add the required amount of oil/fat. Use the reset lever inside the power cord storage compartment to reset the safety cut-out. Only after a reset can the appliance be used again.

Should the safety cut-out be activated repeatedly despite a sufficient oil/fat amount in the frying container, the appliance must no longer be used; please have it examined by a qualified person before it is used again.

Operation

Before using for the first time

Before first use, the unit should be cleaned as described in *General care and cleaning*

Lid

Always use the lid handle when taking off or replacing the lid.

Frying container

The recess below the heating element acts as a cooling area where residual particles resulting from the frying process, as well as other impurities, are collected. The circulation of the oil/fat results in a lower temperature level around the recess area. This collection process extends the life-span of the frying oil/fat.

– **Inserting the frying container:**
Place the **frying container into the housing**.

– **Fill amount:**
Before heating up, the oil/fat level must be between the **minimum** and **maximum** fill level marks inside the frying container.
Note: the difference between the **minimum** and **maximum** marks is approx. 900ml.

– **Types of oil/fat to be used:**
Only pure vegetable oil/solidified fat should be used in this deep fryer. It can be heated up to 220° C and is neutral in taste.
Do not mix different kinds of oil/fat.
Oil:
We recommend the use of oil specifically intended for deep-frying, which may be safely heated to high temperatures. The maximum safe capacity of the container is approx. 3 litres. Please observe the **maximum** mark.
Solidified fat:
Never melt solidified fat in an empty fryer. However, solidified fat may be added straight into the frying container, if it already contains liquid fat up to the **minimum** level mark.
When using solidified fat, approx. 3 kg is needed. The fat should be cut into

smaller pieces first and melted in a separate pot, ensuring that it just reaches a liquid state but is not over-heated: this is to avoid the danger of burns when pouring the fat into the frying container afterwards. Please observe the **maximum** mark.

Removable heating element
Before the appliance is connected to the mains, the power cord must be pulled out to its full length from the storage compartment, and the heating element must be fitted.
The deep fryer is equipped with a safety switch, ensuring that the appliance can be operated only if the heating element and frying container are fitted.

Using the deep fryer
Before inserting the plug into a wall socket, ensure that
- the frying container and the heating element have been fitted as instructed and
- the frying container has been filled with oil/fat to a safe level.

After frying is completed, turn the temperature control knob back to its lowest position and remove the plug from the wall socket.

Temperature control knob
The temperature control is used to select the desired temperature level

Indicator lamps
The red indicator lamp is on while the appliance is heating up.
The green indicator lamp lights up on once the pre-set temperature level has been reached.

Frying basket
The basket is designed to hold the food to be fried.
The basket handle must be unfolded from the frying container before use.

Capacity
We recommend a limit of 500g of chips for deep frying. Please refer to *Useful hints for deep-frying*.

Inserting the frying basket:
- Take off the lid.
- Lower the basket carefully into the hot oil/fat.

Removing the frying basket / drain position:
- Use the basket handle to lift the basket out of the oil/fat and place it on the holding bracket on the rim of the container; this position allows the oil/fat to drain back into the container (see picture).
- Once the excess oil has been drained off, lift out the basket and, if frying is completed, replace the lid.

Useful hints for deep-frying
Food cooked in oil is especially tasty and nourishing.
When the food is put into the hot oil, it is immediately sealed as a result of the high temperature, preventing fat from entering the food or juice from escaping.
That way, essential proteins, vitamins and minerals etc. are preserved.

Please observe the following:
1. Do not overfill the frying basket: otherwise the temperature of the oil/fat will drop and subsequently cause the food to absorb an excessive amount of fat/oil.
2. The quality of often-used oil/fat cannot be improved by mixing with fresh oil. The fresh oil/fat would be spoiled after a short while as well.
3. **To prevent the oil/fat from frothing over, make sure that the food is thoroughly dried. Take special care to defrost deep-frozen food thoroughly before frying. Moisture reduces the life-span of frying oil/fat.**
4. For good results, the right temperature setting is a decisive factor when deep-

frying. If the oil/fat is not sufficiently hot, the food may take in too much oil/fat. It is therefore best to insert the food basket only once the heating up period is complete and the pre-set temperature level has been reached. However, if the oil/fat is too hot, a crust will be built up too fast while the inner part of the food remains uncooked.

5. **Deep-frozen or partly frozen food should be briefly inserted into the hot oil/fat once or twice before the actual process.**
6. To prevent the oil/fat from frothing over, the frying basket should be lowered slowly and cautiously into the hot oil/fat.
7. Do not fry too much food at once. The food should be allowed to float freely without the pieces touching each other.
8. When using battered food, make sure that the batter is firmly attached to the food and all excess flour is removed.
9. Often-used oil/fat is readily recognisable as it is viscous and darker in colour, and gives off an unpleasant smell or tends to foam.
10. Old oil/fat (or oil containing a residue of particles from earlier use) is inflammable and tends to ignite easily. It is therefore best to change the oil/fat after it has been used three or four times, bearing in mind that its life-span depends mainly on the kind and quantity of food fried.
11. The life span can be extended by filtering the frying oil/fat after each cycle of use.
12. The frying oil/fat may be stored inside the deep fryer if the unit is kept closed and stored in a cool place. However, ensure that the appliance containing the hot oil/fat has sufficiently cooled down.

Nutrition-conscious deep-frying

For nutritious, healthy deep-frying we recommend to use a temperature setting of no higher than 175°C when deep-frying amylaceous food, i.e. food with a higher-than-average starch content. With the reduced frying temperature, and with an equally reduced amount of food in the frying basket, the build-up of substances detrimental to health is limited to a minimum.

General care and cleaning

- Before cleaning the appliance, ensure it is disconnected from the power supply and has cooled down completely.
- To avoid the risk of electric shock, do not clean the appliance with water and do not immerse it in water.
- Do not use abrasives or harsh cleaning solutions.

– Before the appliance is used for the first time, the frying container and the basket should be thoroughly cleaned. The inside of the lid may be cleaned with a slightly damp, lint-free cloth. To prevent any remaining water from mixing with the oil/fat, ensure that all parts are thoroughly dried.
– To remove the oil from the frying container, wait until the oil/fat has cooled down sufficiently but is still liquid; carefully take out the heating element and remove the oil/fat with a soup ladle. Once the temperature has dropped sufficiently, you may also remove the frying container carefully and pour out the oil/fat into a heat-resistant container. The oil/fat can be filtered by pouring it through absorbent paper inserted into a heat-resistant funnel or into the frying basket itself.
– Do not pour frying oil/fat down the kitchen sink. Once cold, it may be disposed of together with your household refuse.
– The frying container should be removed before cleaning it in hot water or in a dish-washer. Ensure that it is thoroughly dried afterwards.
– The lid may be cleaned using hot water

and a mild detergent. Thoroughly dry afterwards.
- The frying basket may be cleaned using hot water and a mild detergent.
- The exterior of the housing may be cleaned with a damp, lint-free cloth.

Disposal

Do not dispose of old or defective appliances in domestic garbage; this should only be done through public collection points.

Guarantee

This product is guaranteed against defects in materials and workmanship for a period of two years from the date of purchase. Under this guarantee the manufacturer undertakes to repair or replace any parts found to be defective, providing the product is returned to one of our authorised service centres. This guarantee is only valid if the appliance has been used in accordance with the instructions, and provided that it has not been modified, repaired or interfered with by any unauthorised person, or damaged through misuse.

This guarantee naturally does not cover wear and tear, nor breakables such as glass and ceramic items, bulbs etc. If the product fails to operate and needs to be returned, pack it carefully, enclosing your name and address and the reason for return. If within the guarantee period, please also provide the guarantee card and proof of purchase.